



BRONZE RED

Abbadia Ardenga, Brunello di Montalcino 2007 (14%) **G**

Rich fruit, black pepper and coriander seed aromas. Earthy, savoury flavours with an elegantly spicy finish.

Abbadia Ardenga, Rosso di Montalcino 2010 (14%) **E**

Intense redcurrant aromas with a hint of wild rose. Enticing bright fruit flavours and a crisp, vibrant finish.

Aia Vecchia, Lagone 2009 (15%) **D**

Layered red fruit and Mediterranean herb nose. Prune and fig flavours lead to a lingering smoky finish.

Alberto Bartali e Figli, Vecchia Corona 2007 (14%) **D**

Delicate nose of cherries and spice. Chunky palate with dense, dark fruit and a lingering rustic character.

Aldi, Villa Malizia, Chianti 2011 (12.5%) **C** **€**

Fragrant black cherry and smoke aromas. Lightly perfumed. Typical style with upfront acidity.

Ambrogio e Giovanni Folonari Tenute, La Forra, Chianti Classico Riserva 2008 (14%)

Nose of wild roses and violets, raspberries and plums and a hint of leather. Fresh palate with a juicy finish. **UK: £29; ACL. US: \$45; USKO**

Ampeleia, Kepos di Ampeleia, Maremma 2010 (13.5%)

A pleasing all-round style with herbs, bread, Indian spices, red fruit, mint and liquorice aromas and flavours. **UK: £19; Cio, Ryn. US: \$6; USDSI**

Antico Colle, Vino Nobile di Montepulciano 2008 (14%) **E**

Classic wild cherry nose with a hint of tobacco. Well developed with a long, fruity, cedar and dark chocolate finish.

Avignonesi, Cantaloro 2010 (14%)

Open nose with elegant, mature red and black fruit characters. An uncomplicated wine which is drinking well. **UK: £12.83; Jer. US: \$15; USMHW**

Banfi, Belnero 2009 (14.5%)

Refined, peaty nose with black and plum fruits, cedar, olives and Mediterranean herbs. Fresh palate and a long finish. **UK: £20; Bib**

Baracchi, Smeriglio Syrah, Cortona 2009 (14%) **E**

Blackcurrant, violet, herb and pepper aromas. Full-bodied style with spicy, dark chocolate flavours.

Baroncini, 1489, Vino Nobile di Montepulciano 2009 (13.5%) **C** **€**

Good balance of mint, cassis and cherry fruit. Insistent savoury tannins yet elegant and vibrant aftertaste.

Barone de Renzins Sonnino, Flanagan 2008 (14%) **F**

Elegant nose of spice, cracked pepper

and coriander leaves. Refreshing palate lifted by red cherry fruit flavours. **US: \$11.50; USCRC, USOMN**

Bibbiano, Chianti Classico 2010 (14%)

Ripe black cherry, red berry, sweet spice and tobacco nose followed by equally expressive flavours ending on a spicy note. **UK: £15; BBR**

Bindella, Antenata 2009 (15%) **G**

Open and exuberant aromas of ripe fruit, mocha and dried roses. Round, ripe palate with plentiful, fleshy fruit.

Borgo Scopeto, Borgonero 2009 (13%) **E**

Delicate nose hinting at white pepper, ripe fruit and herbs. Rounded, elegant and lengthy finish.

Brancaia, Chianti Classico Riserva 2009 (14%)

Fleshy cherry, redcurrant, black pepper and leafy aromas. Attractive fruit flavours and an impression of overall prettiness. **UK: £30; F&M, NwG**

Briareo, Redi, Vino Nobile di Montepulciano 2007 (13.5%) **G**

Dollops of cassis, peach and cherry cordial ending on a hint of exotic fruit. Modern style with rich tannins.

Buccianera, Guarniente, Chianti 2010 (13.5%) **C** **€**

Well structured with great depth and complexity of aromas and flavours and a lingering finish.

Caiarossa, Pergolaia 2008 (13.5%)

Red fruit and plum aromas with a touch of mint. A sunny wine with a velvety smooth finish. **UK: £20; BBR**

Caiarossa 2008 (14.5%)

Lively nose of ripe plum, spice and mint aromas. Generous and concentrated savoury and slightly earthy flavours. **UK: £39; BBR**

Campo al Mare, Baia Al Vento, Bolgheri 2009 (14.5%)

Ripe plum and orange zest aromas with mineral notes, violets and hints of mint. Full-bodied with big, firm tannins. **UK: £33; ACL. US: \$60; USKO**

Campo alla Sughera, Adèo, Bolgheri 2009 (14%) **G**

Classy, mature red fruit nose with cedar notes, prunes and rosemary. Long, elegant finish. Great potential.

Cantina di Montalcino, Poggio del Sasso Sangiovese 2011 (12.5%) **€**

Raspberry jam nose with hints of cherry and red berries. Youthful wine with a herby finish. Great value. **UK: £9.99; CkO, Cmb, Lib, N&S**

Cantina di Montalcino, Brunello di Montalcino 2007 (13.5%)

Subtle nose of spice, cedar wood and dried herbs. Fresh and harmonious palate with noble tannins. **UK: £38.99; HyW, Lib, You**

Cantine Bonacchi, Casalino, Chianti Classico Riserva 2008 (13%) **E**

Toasted nut, liquorice and tobacco aromas with a balsamic touch. Rich, rounded and impressive to the end

Cantine Bonacchi, Casalino, Chianti Classico 2009 (13%) **E**

Bright Chianti style with a distinct malty nose. Open-textured palate with mint and cherry fruit flavours.

Cantine Bonacchi, Ponte Lungo 2009 (13.5%) **D**

Ripe, red berry and herb nose with well-integrated tannins and fresh acidity. Firm, fruity finish.

Cantine Bonacchi, Brunello di Montalcino 2007 (13.5%) **G**

Sweet spice, chocolate and rich fruit aromas lead to an earthy palate and a voluptuous mouthfeel.

Cantine Bonacchi, Casalino, Brunello di Montalcino 2007 (13.5%) **G**

Plum and cherry fruit nose with just a hint of oak. Rich chocolatey flavours and an elegant, smoky finish.

Cantine Leonardo da Vinci, Chianti 2011 (13.5%) **€**

Fresh cherry aromas with a touch of mocha and vanilla. Soft and creamy texture with pure blackberry fruit flavours. **UK: £8.99; Ben, Cmb, Gad, Lib, V&C**

Cantine Ravazzi, Chianti 2010 (13%) **D**

Subtle and perfumed with bright, juicy red fruit, savoury herbs, and a lovely use of oak.

Capezzana, Barco Reale di Carmignano 2009 (13.5%)

Elegant nose of blackberries and violets. Harmony throughout and a cedary finish giving it an attractive lift. **UK: £13.99; Lib, ScC, SeL, WFM**

Carpineto, Farnito Cabernet Sauvignon 2006 (13.5%)

Popular style with great varietal expression of sweet dark fruit, coffee and chocolate. Good cellar potential. **UK: £22.49; HaL. US: \$36; USOP**

Casale di Falchini, Campora 2007 (13.5%)

Great varietal character with juicy fruit aromas and a touch of chocolate, vanilla and clove. **UK: £30; BBR, EnP, Rae, RdW, SWC. US: \$37; USADB, USMTS, USRUB**

Casale di Falchini, Paretaio 2008 (13.5%)

Complex nose of ripe cherry fruit and spicy wood. Structured with firm tannins and a long, rustic finish. **UK: £16; BBR, EnP, Rae, RdW, SWC. US: \$20; USADB, USMTS, USRUB**

Castellani, Asda Extra Special, Chianti Classico Riserva 2008 (12.9%) **€**

Juicy cherry, savoury herb, liquorice and refreshing minty aromas and flavours; classic, elegantly structured wine. **UK: £8.98; Asd**

Castelli del Grevepesa, Clemente VII, Chianti Classico Riserva 2008 (13.5%) **F**

Expressive nose of morello cherry, chocolate and tobacco followed by spicy, wild herb flavours and a smoky finish. **US: £22; USMUIW**

Castelli del Grevepesa Clemente VII 2007 (13.5%) **G**

Black fruit nose with vanilla, spice and smoke. Bright fruit palate and a long, firm, red fruit and coconut finish.

Castello Collemassari, Collemassari Riserva, Montecucco 2009 (14.5%) **E**

Sweet fruit and balsamic aromas with hints of white chocolate. Mainly sweet fruit on the palate ending on a vanilla note. **US: \$25; USBW**

Castello d'Albola, Acciaio 2007 (13.5%)

Spicy cherry nose with a lively floral component and hints of black pepper. Round, rich texture with plenty of cassis fruit flavours. **UK: £24.74; Zon**

Castello d'Albola, Chianti Classico 2009 (12.5%) **€**

Good everyday Chianti with red fruit aromas and hints of tea and spice. Bright fruit palate and a pleasant grip on the finish. **UK: £5.82; Zon**

Castello d'Albola, Le Ellere, Chianti Classico 2008 (13%) **€**

Classic cherry and red berry aromas and lovely fruity flavours bound by generous, structured tannins. **UK: £7.27; Zon**

Castello del Terriccio, Tassinai 2008 (14%)

Aromas of herbs, mint and liquorice. Elegant cassis fruit flavours and a lasting finish of ripe strawberries and brown sugar. **UK: £23.95; L&S**

Castello della Paneretta, Chianti Classico 2009 (13.9%) **D**

Fabulous cigar box and smoke nose with a touch of fennel. Lovely ripe fruit flavours and a toasty finish.

Castello di Bolgheri, Bolgheri 2008 (14.5%)

Black fruit nose with cedar and rosemary notes. Full-bodied with stewed black fruit flavours and bold tannins. **UK: £45; Fo5, Hnt. US: \$45; USBEL, USOBC, USSma, USBTS**

Castello di Cacciano, Millennio, Chianti Classico 2007 (15%) **G**

Atypical style of Chianti with dense plum skins and deep dark spice. A big wine with abundant tannins.

Castello di Fonterutoli, Ser Lapo, Chianti Classico Riserva 2008 (13.7%)

Elegant nose of violets and truffle with a mineral note. Toasty coconut flavours from judicious use of oak. **UK: £16.50; EnW. US: \$24.99; USPBIN**

Castello di Meleto, Chianti Classico 2009 (13.3%) **E**

Vibrant ripe black fruit nose and palate with deep earthy notes and rounded tannins. Perfect for enjoying now or laying down. **UK: ALL, Ehr, Pat US: \$24; USVi**

Castello di Querceto, I Colombi, Chianti Classico Riserva 2009 (13.5%)

Lovely first impression of red fruit followed by tobacco leaf and tar. Elegant mid-palate flavours and oak complexity. **UK: £25; Bib**